

WE CLAIM:

1. A parbaked crust for a premium pizza, the crust comprising a flour based dough formula comprising 65 to 75 wt% moisture, 0.5 to 2 wt% sugar sweetener, and
5 less than 2 wt% oil, the parbaked crust capable of expansion upon baking at 350°F to 450°F.
2. The crust of claim 1 wherein the parbaked crust can expand in height by
10 at least 10% upon final baking.
3. The crust of claim 1 further comprising:
 - (a) a substantially planar crust in a substantially square aspect having
a crust edge; and
 - (b) the crust edge having an irregular profile.
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4. The crust of claim 1 wherein the crust comprises a fourfold symmetry
when rotated in the plane of the planar crust.
5. The crust of claim 1 wherein the crust comprises a rectangular shape.
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6. The crust of claim 1 wherein the crust comprises a single layer of
parbaked dough and can expand in height by at least 10% upon final baking, and at least
5% of the surface can depart from the planar nature of the parbaked crust.
- 25 7. The crust of claim 3 wherein the crust edge comprises a sinusoidal
profile.
8. The crust of claim 1 wherein the crust edge comprises a series of
connected line segments.

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9. The crust of claim 1 wherein the crust has a thickness of about 0.2 to about 2 centimeter and comprises about 1.3 to 1.9 wt% oil.

10. The crust of claim 1 wherein the crust comprises a surface application of bread crumbs in an amount of about 2 to about 40 grams of bread crumbs per each pound of crust.

11. A parbaked crust unit for a premium pizza, the crust comprising a flour based dough formula comprising 65 to 75 wt% moisture, 0.5 to 2 wt% sugar sweetener and less than 2 wt% oil, the crust comprising:

- (a) a substantially planar crust having a substantially planar surface, the crust having a substantially square aspect having a crust edge;
- (b) the crust edge having an irregular profile; and
- (c) the substantially planar surface having a coating of sauce and pizza toppings, the parbaked crust capable of expansion upon baking at 350°F to 450°F.

12. The crust of claim 11 wherein the crust comprises a single layer of parbaked dough and the crust comprises a four-fold symmetry when rotated in the plane of the planar crust.

13. The crust of claim 11 wherein the crust comprises a single layer of parbaked dough and the crust comprises a rectangular shape.

14. The crust of claim 11 wherein the crust edge comprises a sinusoidal profile.

15. The crust of claim 11 wherein the crust edge comprises a series of connected line segments.

16. The crust of claim 11 wherein the crust has a thickness of about 0.2 to about 2 centimeter and comprises about 1.3 to 1.9 wt% oil.

17. The crust of claim 11 wherein the crust comprises a surface application
5 of bread crumbs in an amount of about 2 to about 40 grams of bread crumbs per each pound of crust.

18. The crust of claim 11 wherein the crust edge ranges from about 11.25 to about 12.5 inches on a side.

19. The crust of claim 11 wherein the crust has a surface area of about 110 to 150 in².

20. The crust of claim 11 wherein the crust has a weight of about 9 to about
15 12 ounces.

21. The crust of claim 11 wherein the premium dough comprises about 49 to 52 wt% flour, about 34 to 37 wt% water, about 1 to about 2 wt% sugar sweetener and comprises about 1.3 to 1.9 wt% oil..

22. A method of making a parbaked pizza crust for a premium pizza, the method comprises:

(a) preparing a flour based dough having a moisture content of about 65 to 75% and a mono-saccharide or di-saccharide sugar content of about 0.5 to 2 wt%;

25 (b) forming the dough into a crust shaped dough;

(c) par baking the crust shaped dough at a temperature of at least about 800°F for a period of less than about 120 seconds to form a par-baked crust; wherein the crust has exterior toast marks and a cooked, crispy exterior with a bread-like interior, the crust capable of expanding during final baking.

23. The method of claim 22 wherein after step (a) the dough is permitted to rest for a period of greater than 5 minutes at an elevated temperature less than 90°C to form a rested dough.

5 24. The method of claim 23 wherein the rested dough is formed into a sheet having a thickness of about 0.2 to 0.4 cm and comprises about 1.3 to 1.9 wt% oil.

25. The method of claim 24 wherein the sheet is combined with an effective amount of an edible crumb to form a coating comprising the edible crumb on the
10 surface of the sheet to form a treated sheet, the amount effective to increase the crispy nature of the crust.

26. The method of claim 25 wherein the treated sheet is formed into a crust shaped dough before par-baking.

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27. The method of claim 22 wherein the crust is baked at a temperature of about 800°F to about 1100°F for a period of time of less than 120 seconds.

28. The method of claim 24 wherein the sheet is combined with about 2 to
20 about 40 grams of bread crumb per each pound of dough.

29. The method of claim 23 wherein after step (a) the dough is permitted to rest for a period of time of about 10 to 30 minutes at a temperature of 70 to 90°F.

25 30. The method of claim 22 wherein the parbaked crust has the capacity that it can increase in volume more than 5% of its initial volume upon final baking.

31. The method of claim 22 wherein the crust after final baking has a crispy exterior and a soft, chewy, bread-like interior.

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32. The method of claim 22 wherein the crust comprises, in the interior of the crust, horizontal linear void spaces in the plane of the crust resulting from larger bubbles or air cells that form during parbaking and then partially collapse or combine during the final baking of the parbaked product.

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33. A method of accurately topping a par baked crust ensuring a regular and repeatable precision of addition of materials to a crust, the process comprising forming a pizza crust with a square aspect having a crust edge with an irregular but four fold symmetry, placing the pizza crust on a conveyor surface having registration indicia that cooperate with the edge to place the pizza crust in registration for apparatus that adds sauce, cheese and other toppings to the pizza; and completing the addition of sauce, toppings and cheese to the pizza forming the finished pizza product.

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34. A method of making a parbaked pizza crust for a premium pizza, the method comprises:

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(a) preparing a dough from a recipe comprising about 49 to 52 wt% flour, less than about 2 wt% oil, about 34 to 38 wt% water and about 0.5 to 2 wt% sugar sweetener at a temperature of less than about 100°F;

(b) resting the dough at a temperature of about 70 to 95°F for less than 20 minutes;

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(c) sheeting the dough into a dough sheet having a thickness of about 0.2 to about 0.4 centimeter and combining the sheeted dough with bread crumbs forming a coating of bread crumbs in an amount of about 2 to 20 grams of bread crumb per pound of sheeted dough;

(d) sheeting the dough to form a sheet of about 0.2 to about 0.4 centimeter; and

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(e) forming the unbaked crusts from the sheeted dough; and

(f) parbaking the unbaked crusts at a temperature of about 800°F to about 1100°F for a period of time less than 120 seconds to form a parbaked crust;

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wherein the crust has exterior toast marks and a cooked, crispy exterior with a bread-like interior, the crust capable of expanding during final baking.

35. The method of claim 34 wherein after step (a) the dough is permitted to rest for a period of greater than 5 minutes at an elevated temperature less than 90°C to form a rested dough.

36. The method of claim 35 wherein the rested dough is formed into a sheet having a thickness of about 0.2 to 0.4 cm and comprises about 1.3 to 1.9 wt% oil.

37. The method of claim 36 wherein the sheet is combined with an effective amount of an edible crumb to form a coating comprising the edible crumb on the surface of the sheet to form a treated sheet, the amount effective to increase the crispy nature of the crust.

38. The method of claim 37 wherein the treated sheet is formed into a substantially square crust shaped dough before par-baking.

39. The method of claim 34 wherein the crust is baked at a temperature of about 800°F to about 1100°F for a period of time of less than 120 seconds.

40. The method of claim 36 wherein the sheet is combined with about 10 to about 20 grams of bread crumb per each pound of dough.

41. The method of claim 35 wherein the dough is permitted to rest for a period of time of about 10 to 30 minutes at a temperature of 70 to 90°F.

42. The method of claim 34 wherein the parbaked crust has the capacity that it can increase in volume more than 5% of its initial volume.

43. The method of claim 34 wherein the crust has a crispy exterior and a soft, chewy, bread-like interior.

44. The method of claim 34 wherein the crust comprises, in the interior of the crust, horizontal linear void spaces in the plane of the crust resulting from larger bubbles or air cells that form during parbaking and then partially collapse or combine during the final baking of the parbaked product.

45. The crust of claim 1 wherein the crust has a crust edge that ranges from about 11.25 to about 12.5 inches on a side.

46. The crust of claim 1 wherein the crust has a crust edge that is about 8 inches on a side.

47. The crust of claim 11 wherein the crust edge is about 8 inches on a side.

48. The method of claim 22 wherein the crust has a crust edge that ranges from about 11.25 to about 12.5 inches on a side.

49. The method of claim 22 wherein the crust has a crust edge that is about 8 inches on a side.

50. The method of claim 34 wherein the crust has a crust edge that ranges from about 11.25 to about 12.5 inches on a side.

51. The crust of claim 34 wherein the crust has a crust edge that is about 8 inches on a side.

52. The crust of claim 1 wherein the crust has a crust edge having an irregular profile that mimics a hand formed crust.

53. The method of claim 22 wherein the crust has a crust edge having an irregular profile that mimics a hand formed crust.

54. The method of claim 34 wherein the crust has a crust edge having an
5 irregular profile that mimics a hand formed crust.